

Lemon and Garlic Prawns

Shopping List

- Fresh King Prawns (16)
- Lemons (2)
- Salt & Pepper
- Garlic Cloves (2)
- Butter (50g)

Duration: 10 minutes

Servings: 4



Method:

Heat butter in a frying pan until it begins to bubble.

Add garlic and fry for 30 seconds over a medium heat.

Add prawns and fry for 1 or 1 ½ minutes each side (depending on size).

Squeeze half a lemon into the pan and mix into the cooking juices.

Remove from pan and drizzle with cooking juices.